

Abstract:

Satluj Purple is an important cultivar of plum, performs well under subtropical climatic conditions. An attempt was made in the present investigation to improve its quality and storage life with certain post-harvest treatments. The fruits were harvested at physiological mature stage and dip treated with varying concentrations of CaCl_2 (2%, 4%), GA3 (10 ppm, 20 ppm) for five minutes. The control fruits were treated with water only. The fruits were air-dried and packed in corrugated fibre board cartons and stored in cold storage (0-2°C and 85-90% RH). The observation on physiological and biochemical parameters were recorded at weekly interval up to four weeks. The data revealed that post-harvest application of CaCl_2 (4%) turned out to be the most effective treatment in improving the shelf life and quality of the fruits up to four weeks against control fruits which could be stored only upto two weeks. The fruits treated with CaCl_2 (4%) were firm in texture and maintained attractive and uniform colour throughout the stipulated storage period of four weeks and had post-storage shelf life of 48 hours at ambient temperature.